

STEAK HOUSE & GOLF COURT

LUNCH MENU

APPETIZERS

CAULIFLOWER TEMPURA - \$15

Fried cauliflower with dipping sauce

SPICY MOROCCAN CIGARS - \$17

3 cigars served with tahini and Amba (spicy mango sauce)

FALAFEL LOLIPOP - \$17

5 crispy falafel balls on tomato steak with preserved lemon, tahini, and warm pita bread

CHARRED SHISHITOS - \$15

Grilled shishitos, lemon garlic aioli, smoked sea salt and grilled lemom

ARAIS - \$17

Ground beef and middle eastern spices stuffed into a fresh pita and drizzled with tahini

SEARED TUNA PAN - \$25

4oz tuna wrap with black and white sesame served with root mash potato and sweet chili sauce

TRIO HUMMUS PLATTER - \$25

Traditional hummus and masabacha hummus with ragu asado, served with house or pita bread

SPICY PLATTER - \$14

Spicy roasted long green pepper, Red and green Sechug Tahini, preserved lemon served with house bread

EGGPLANT CROQUETTE - \$18

Filled with chicken spread, carmelized onion and pine nuts in panko mix on a bread of tomato cream

EDAMAME - \$12

Steamed soybeans with sea salt



SOUP

CHICKEN SOUP - \$10

Chicken broth with fluffy matzo balls and veggies

MOROCCAN SOUP - \$10

lentils, hummus and mushrooms

ORANGE SOUP - \$10

Butternut squash, carrots and sweet potato



BREAD

HOUSE BREAD - \$12

Baked fresh, brushed with olive oil and garlic, served with skordalia and tahini

AMERICAN FLATBREAD - \$22

Corned beef with aioli crispy flatbread

ZANZIBAR BREAD - \$22

topped with chipotle, asado, salsa, smoked pineapple and corn

ROASTED VEGETABLE FLATBREAD - \$20

roasted eggplants, peppers and onions



SALADS

CAESAR SALAD BOUQUET - \$15

Served in a toasted bread vessel, lightly seasoned with olive oil and lemon
*Add grilled chicken / salmon - \$7

PINEAPPLE PAPAYA SALAD - \$18

Refreshing mix in chili lime dressing with cucumber topped with cashews

SMASHED POTATO GREEK SALAD - \$18

On focaccia with olive oil, garlic confit, kalamata olive tapenade, oven-baked potato bites, roasted vegetables, poached eggs and arugula

TERIYAKI SALMON BITES - \$22

A zesty marinated delight served with a side of rainbow peppers, spiced ginger and basil, presented in a unique and artistically crafted rice shell

BEEF CARPACCIO - \$18

Sliced beets with balsamic drizzle

BURIK SALAD - \$18

Bulgar wheat, cucumbers, cherry tomatoes, herbs

ASIAN CHICKEN SALAD - \$22

Grilled chicken, greens, wonton strips, mandarin oranges, almonds, sesame ginger dressing



SANDWICHES

SMOKED SALMON FOCACCIA - \$17

Salmon, lettue, tomato and mustard on focaccia

SABICH - \$17

Fried eggplant, hard-boiled eggs and veggies in pita

SCHNITZEL IN CHALLAH - \$24

Breaded schnitzel in challah

WAGYU BURGER - \$29

Wagyu beef with fresh tomato, young baby leaves, fresh onion with BBQ home made aioli on Jerusalem buns

IMPOSSIBLE BURGER - \$25

Vegan burger with fresh tomato, young baby leaves, fresh onion with BBQ home made qioli on Jerusalem buns style

CARNIVORE BURGER - \$30

Wagyu beef, beef bacon, sunny side-up eggs and pulled brisket

RIBEYE FOCACCIA - \$30

Ribeye steak with onions on focaccia

TUNA WRAP - \$18

Seared tuna with veggies in a tortilla

OMELETTE CROISSANT - \$17

EGG SALAD CROISSANT - \$17

TUNA CROISSANT - \$17



MAIN COURSE

SHAKSHUKA - \$18

Poached eggs in spicy tomato stew with bread

SHAKSHUKA MERGUEZ - \$25

3 eggs inside and 2 pieces of spicy moroccan sausages

1/2 GRILLED CHICKEN - \$22

Half grilled chicken with choice of 2 sides

STUFFED VEGETABLES CASSEROLE - \$20

Stuffed pepper, onion and leek with wagyu beef and rice served with tomato sauce and lemon

GRILLED CHICKEN - \$24

Grilled chicken breast

SIDE DISH

HOUSE SALAD - \$7

ROOT MASH POTATO - \$8

WHITE - \$8

SEARED BROCCOLI - \$8

STRING BEANS - \$8

ANTIPASTI VEGETABLES - \$8



FISH

WHOLE BRONZINO GRILLED /FRIED - \$51

Fresh daily whole branzino served with your choice of one side dish

SEARED PAN TUNA - \$49

Seared pan tuna steak wrapped with sesame, served with your choice of one side dish

GRILLED SALMON - \$44

9oz Salmon fillet with teriyaki sauce /Lemon or tarter sauce, served with your choice of one side dish

FISH AND CHIPS - \$28

Beer battered Mahi-Mahi served with french fries, coleslaw and tarter sauce



FRIES

W FRIES - \$10

Fried potatoes served with homemade ketchup, aioli and BBQ sauce

ZAATAR FRIES - \$10

Mixed with olive oil and zaatar

LEMON GARLIC FRIES - \$10

Lemon-infused garlic fries

RAGU FRIES - \$18

Topped with smoked Ragù and cooked in truffle oil



KIDS MENU

CHICKEN FINGERS - \$14

HAMBURGER - \$16

SALMON SCHNITZEL - \$16

HOTDOGS - \$12



DESSERTS

BROWINES COOKILIDA - \$17

Served with vanilla gelato

STRAWBERRY FRUIT SKEWERS - \$14

Chocolate coated

MALABI PUDDING - \$14

Mediterranean Malabi in cherry syrup and carmalized pistacchios

SULTAN SHOKOBI MILKSHAKE - \$30

Creamy chocolate milkshake or Vanila comes with donuts, homemade chocolate and marshmellow bar, whipcream and icecream cake

NAPOLEON CAKE - \$17

